



MONTICELLO VINEYARDS

CORLEY

State Lane Vineyard Cabernet Sauvignon

ESTATE GROWN IN THE NAPA VALLEY

VINTAGE 2006

TASTING NOTES

This 100% Cabernet Sauvignon comes from our vineyard on State Lane in Yountville. This site is planted with Clone #337 which yields tiny berries of intensely concentrated fruit and firm tannins. We've enjoyed using this wine over the years as both a foundation for blending and a vineyard designate offering. This is a big chewy wine, not for the faint of palate. A very dark, brooding wine with hints of Indian spices on the nose accented with creamy vanillin oak and mocha tones. The mouth-feel is rich and chewy with lots of spicy berry flavors, deep dark berry fruit and milk chocolate, coffee and cocoa flavors on the finish. This wine should be decanted for an hour prior to maximum pleasure.

- Chris Corley, Winemaker

VINEYARDS, VINTAGE AND VINIFICATION

State Lane Vineyard Yountville, Napa Valley

In 1982, we began purchasing Cabernet Sauvignon from this vineyard on State Lane in Yountville and we have referred to it as 'State Lane Vineyard' on some of our earliest Cabernet Sauvignon wines. The vineyard quickly became the main source of Cabernet Sauvignon for our CORLEY RESERVE Cabernet Sauvignon and in 1989 we had the good fortune to be able to acquire the vineyard.

The Cabernet Sauvignon vines farmed in the 1980's were originally planted in 1971. Due to phylloxera we replanted the vineyard in the 1990's to Cabernet Sauvignon clone #337. The grapes again provide the majority of Cabernet Sauvignon for our CORLEY RESERVE Cabernet Sauvignon and are an important component of our CORLEY Proprietary Red Wine.

Oak - 22 Months in French Oak, 50% New

Alcohol - 14.2%

Yountville Sub-Appellation

Climate: Moderate, with definite cool marine influence and fog contributing to cool summer mornings and the marine breeze keeping afternoons more comfortable than further up-valley. Mid-summer peak temperatures may reach 90°F (31°C), with noticeable diurnal fluctuation to the mid-50°F range (13°C).

Soils: South and west borders are more sedimentary, gravel-clay soils, with lower fertility and moderate water retention. Further north and to the east soils are prevalently volcanic in origin and are deeper and more fertile.

Principal Characteristics: depth, intensity, deep black-fruit character and rich texture.

VINTAGE

2006 was another great year for our Bordeaux varieties, much like the 2005 vintage. Due to the moderate weather late in the season, we were able to let the grapes hang on the vines and continue to develop, without worrying about the sugars increasing. It's a great situation that doesn't happen every year. I think it allowed us to naturally achieve some great flavors in the vineyard.

SMALL WINERY; BIG REPUTATION. The CORLEY FAMILY grows and produces 15,000 cases of exclusively Napa Valley wines designated as MONTICELLO VINEYARDS, CORLEY RESERVE and our CORLEY Proprietary Red Wine. We grow Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay, Pinot Noir and Syrah on five small vineyard sites in the Oak Knoll, Yountville, Rutherford and St. Helena appellations of Napa Valley.